### Cold Starters
- House Salad: organic baby greens with sherry vinagrette...5.00
- Caesar Salad: romaine tossed in caesar dressing with croutons & fresh parmesan...8.00
- add chicken........3.00
- grilled salmon...4.00
- Watercress & Asparagus Salad in a lemon vinagrette dressing topped with goat cheese tempura...10.00
- add shrimp......4.00
- Bartlett Pear Salad: mixed greens with gorgonzola, balsamic reduction & candied walnuts...9.00
- Mozzarella Caprese Salad: tomato & mozzarella stack with olive oil, & balsamic vinegar topped with fresh basil...10.00
- Bread Salad: watercress salad with tomato, mozzarella, grilled bread & basil vinagrette dressing...10.00
- Pepper Crusted Seared Ahi Salad: spinach salad tossed in a lemon vinaigrette dressing topped with seared ahi tuna & goat cheese tempura...13.00
- Sashimi Salad: mixed greens & sliced avocado tossed in mustard soy dressing with your choice of tuna, salmon, or yellowtail/salmon...15.00
- tuna Tartare: finely minced spicy tuna on top of avocado chunks served with crispy wonton chips...11.00
- Seafood Ceviche: seafood, onion, tomato, mango, cilantro, cucumber, and marinated in lime juice...11.00
- Shrimp Cocktail Martini: with choice of avocado-mango salsa or shrimp cocktail sauce...11.00
- Salmon Sashimi: salad baby greens, goho, sprouts, tossed in mustard soy dressing & topped w/salmon skin...8.00
- Seaweed Salad: assorted seaweed marinated in sesame oil...7.00
- Sunomono Salad: organic baby greens with sherry vinaigrette...5.00
- Sunomono Combo: sunomono salad with choice of octopus, crab or shrimp...7.00

### Warm Starters
- Edamame: soybeans lightly boiled in salted water...3.00
- Jalapeno Poppers: tempura fried spicy jalapenos stuffed with cream cheese & crab salad...7.00
- Seafood Dynamite: bay scallops, shrimp, crab & mushrooms baked with a special dynamite sauce, topped with sweet sauce...10.00
- Bacon Wrapped Scallops: 2 bacon wrapped scallops...11.00
- Seafood Trif: crab cake, shrimp tempura 2 pcs, & bacon wrapped scallop...14.00
- Crispy Calamari: with honey-jalapeno aioli...9.00
- King Crab Cakes: with lemongrass remoulade, honeydew melon & baby greens...11.00
- Coconut Crusted Shrimp: crispy large shrimp in coconut batter with sweet -chili sauce & garlic ponzu sauce...9.00
- Shrimp or Chicken Dumplings: steamed or pan fried gyoza or shumai with ponzu dipping sauce...6.00

### Build Your Own Tempura
2 Pieces Per Order, Lightly Fried, served with Tempura Dipping Sauce
- Shrimp........3.00
- White Fish......4.00
- Lobster........6.00
- Broccoli.....1.50
- Carrot........1.50
- Onion........1.50
- Bell Pepper...1.50
- Mushroom...1.50
- Asparagus...2.50
- Squash........2.00
- Eggplant...2.00

### Sides
- Spinach garlic or steamed......3.00
- Asparagus..........................3.00
- Steamed Vegetables: broccoli, carrots & green beans........3.00
- Mashed Potatoes........3.00
- Sauted Mushrooms........3.00
- Sautéed Vegetables: cabbage, onion & bell pepper; sautèed in black bean sauce......4.00
- Fries....................3.00
- Sweet Fries: shoestring cut sweet potato, garlic dipping sauce...4.00
- Risotto made with fresh mushrooms & asparagus......2.00
- Bowl of Rice........2.00
- Fried Rice............4.00
- Add Avocado......2.00

### Sushi & Sashimi
- Ahi Tuna..............................6.00
- Tatak Tuna............................6.00
- Toro fatty tuna, market price, market price...6.00
- Yellow Tail...........................6.00
- Albacore..............................5.00
- Salmon...............................5.00

### Entrees
- Black Cod: over steamed rice; served with bok choy & lemon-miso sauce......19.00
- Seafood Stew: assorted seafood in a rich tomato broth...16.00
- Ballona Shrimp: sautéed with lemon, butter & garlic; served with steamed rice.....19.00
- Seared Ahi Tuna: pepper crusted tuna, over vegetables sautéed in black bean sauce...18.00
- Diver Scallops: over basil & goat cheese potato cakes; with shi- take-mushroom sauce......22.00
- New Zealand Grouper: hazelnut crusted, over mushroom-asparagus risotto...19.00
- Grilled Swordfish: with mashed potatoes, spinach & basil cream emulsion...19.00
- Pan Roasted Halibut: over mashed potatoes & asparagus; with lemon-caper sauce...19.00
- Gourmet Fish & Chips: a local favorite; served with fries...15.00
- Shrimp Fra Diavolo: fettuccine with a spicy marinara sauce, add calamari $2.00
- Seafood Penne: assorted seafood & penne in a spicy tomato-cashew sauce...17.00
- Pan Seared Crispy Salmon: over sauteed spinach & garlic; with red wine pork sauce, market price......16.00
- Chilean Sea Bass: ask server to check availability; market price...16.00
- Center Cut Filet Mignon: topped with cognac sauce au poivre; with mashed potatoes & sautéed green beans........22.00
- Buttermilk Fried Chicken: served with mashed potatoes & mixed vegetables...17.00
- Chicken Panne: pasta chicken & penne in a spicy tomato-cashew sauce...14.00
- Pretzel Burger: with swiss cheese, caramelized onions & fried...12.00
- Teriyaki Beef Plate: marinated teriyaki beef, served with steamed rice 7 vegetables substitute fried rice for $2 extra......14.00

### House Rolls
- Crunch shrimp tempura, crab, cucumber & avocado; topped w/ crunch tempura flakes...12.00
- Ballona spicy crab, avocado & cucumber; topped w/spread ahi tuna & spicy garlic ponzu...14.00
- Drunken Tiger Roll: fresh wakame, avocado & cucumber; topped w/spicy tuna, green onions & sweet eel sauce...14.00
- Freshwater eel, avocado & cucumber; topped w/spicy tuna, green onions & sweet eel sauce...14.00
- Loco Roll: spicy crab & cucumber topped w/shrimp, avocado & jala- peno ponzu...11.00
- Rainbow California roll: topped w/types of fish...14.00
- Caterpillar: fresh wakame & cucumber topped w/avocado...13.00
- Dragon California roll: topped w/baked eel...11.00
- Lobster California roll topped w/baked baby lobster...14.00
- Secret Garden: 4 types of fish, avocado & crab; wrapped in cucumber...14.00
- Spider: fried soft shell, crab, avocado, gobo, cucumber & sprout...11.00
- Ninja shrimp tempura, avocado & cucumber; topped w/spicy sauce...12.00
- Kiss Me Roll: california roll topped w/tuna, roasted garlic butter & fresh onion......14.00
- Philadelphia: salmon, cream cheese & avocado...8.00
- Veggie Roll: assorted fresh vegetables...8.00
- Sumo Roll: yellowtail, avocado & asparagus wrapped in seaweed, tempura fried & topped w/sweet eel sauce...11.00
- So Cal Salmon: crab, cream cheese & avocado wrapped in seaweed, tempura fried & topped w/sweet eel sauce...10.00
- Tnt salmon, white fish, crab & avocado wrapped in seaweed, baked w/our dynamite sauce & topped w/sweet eel sauce 4 pcs...11.00

### Sushi Specials
- Yellowtail Jalapeno: thinly sliced prime yellowtail; topped w/jala- peno slices & spicy garlic ponzu sauce...15.00
- Lobster Tempura Roll: tempura fried lobster, asparagus, & cucumber w/wasabi mayo sauce...16.00
- Sushi combination Plate: california roll w/pieces of assorted fish no substitutions...5.00
- Sashimi combination Deluxe: 18 pieces of assorted fish, served w/miso soup & rice no substitutions...35.00

### Additional Items
- Udon Noodle: udon noodles & vegetables in broth great with miso soup...5.00
- New England Clam Chowder: creamy chowder with tender clams & fresh herbs...6.00
- Miso Soup: traditional japanese soup with scallions, seaweed & tofu...2.00
- Jalapeno Poppers: with swiss cheese, caramelized onions & sweet eel sauce...12.00
- Seafood Stew: assorted seafood in a rich tomato broth...16.00
- Sweet Shrimp...11.00
- California...5.00
- Spicy Tuna...5.00
- Eel & Cucumber...5.00
- Salmon Skin...5.00
- Tuna...5.00
- Scallop...5.00
- Cucumber...4.00
- Avocado...4.00

### Contact Information
- **Phone:** 310 822-8979
- **Fax:** 310 823-7832
- **Address:** 13455 Maxella Ave Marina del Rey, CA 90292 Between Del Rey Ave & Glencoe Ave

---

**Menu Pages PRIME Advertising**

For more information: www.menupages.com